



## Café au Lait Brownies made with CRUNCH

Baked Good | Vegetarian | Dessert | Banqueting

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12 ea. RTU Chocolate Brownies, Pre Cut

2 cups Café du Monde Café au Lait, Hot, No Sugar

1 can Sweetened Condensed Milk

In a sauce pot, combine the coffee and condensed milk and keep warm. Dip each brownie into the warm coffee mixture until well soaked and place on a bakers rack to cool. Repeat for the remaining brownies. In a mixer with a whip attachment, whip cream and espresso coffee powder at medium high speed until soft peaks form. Using a piping bag fitted with a plain tip, pipe 2 very large balls of whipped cream on top of each brownie. Top with a drizzle of chocolate sauce, chocolate pieces, and the chopped espresso bean.